



DINNER SPECIALS

SHARED PLATES

BREAKING BREAD

freshly baked petite loaf, compound butter,
green chimichurri, Greek olive tapenade 7

SALMON FRITTERS

salmon, fresh corn and jalapeño, avocado
aioli, salsa rojas, cilantro 12

ENTREES

CHICKEN CAVATAPPI

pulled roasted chicken, tomatoes, garlic,
artichokes, white wine cream sauce,
Grana Padano cheese 18
*Created by Chef Ahmed Whittaker ~
Eden Prairie, Minnesota*

Suggested Wine Pairing:

*Copain Tous Ensemble Rosé
Anderson Valley*

*aromatics leap out of the glass with a
bouquet of crisp red fruit. Flavors of
honeydew, fresh strawberries and a long
mouthwatering finish 14/54*



DINNER SPECIALS

BANG BANG PORK

wood fire grilled pork tenderloin, sweet
& spicy bang bang sauce, broccoli stir
fry vegetables, wasabi mashed
potatoes 28

*Created by Sous Chef Juan Carlos
Salinas ~ Maple Grove, Mn*

Suggested Wine Pairing:

*Angela Estate Pinot Noir—
Yamhill-Carlton, Oregon*

*91 pt. wine enthusiast hand harvested,
aged 11 months in 30% new French barrels.
Notes of red plums, dark cherries, dried rose
petals, cedar shavings on this layered, small
production pinot noir 16/62*

PESTO CRUSTED MAHI MAHI

Yukon gold potatoes, garlic spinach,
crispy fried leeks, Thai chili beurre blanc
28

Suggested Wine Pairing:

*Willakenzie Estate Pinot Gris—
Willamette Valley, Oregon*

*first certified sustainable winery in Oregon
for L.I.V.E. Streak of minerality and lime zest.
Those flavors carry through to the palate which
offers a creamy textural profile backed by
refreshing mineral drenched acidity and fruit
character on the finish 14/54*

DESSERT

STRAWBERRY SHORTCAKE

sliced strawberries, vanilla ice cream,
shortcake biscuit, whipped cream,
mint sprig 10

AT REDSTONE AMERICAN GRILL, WE ARE PROUD TO PROVIDE
SUSTAINABLE SEAFOOD PRODUCTS THAT ARE SOURCED FROM
SUPPLIERS AND FISHERIES THAT ARE COMMITTED TO
MAINTAINING SEAFOOD POPULATIONS
WITHOUT HARMING THE ENVIRONMENT.

*INDICATES FOOD ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.